



PRIVATE
EVENT

menu

BLUE HERON PINES
GOLF CLUB

*550 West Country Club Drive
Egg Harbor City, New Jersey, 08215
609-965-1800, ext. 2
blueheronpines.com*

Welcome

Whichever of life's milestones you are planning to celebrate, Blue Heron Pines is here to help bring your vision to life....

Each package includes:

Three-hour event space

One-hour access prior to decorate

Non-Alcoholic beverage station

Customizable centerpieces featuring cylinders and votive candles

Ivory tablecloths and choice of napkin color

Gold Chiavari chairs

Complimentary parking

Ability to provide your own cake from a professional bakery of your choice

\$1,000 Room Rental charge applies to Saturday, Sunday and Holiday dates

Minimum of 30 guests is required for all Buffet Packages

All Food and Beverage menus are subject to

23% service charge and New Jersey sales tax

Breakfast

available until 11 am

Rise and Shine Continental

\$19/person

Assorted Breakfast Sandwiches

Egg & Cheese, Bacon, Egg & Cheese, Sausage, Egg & Cheese

Sliced Fresh Fruit

Assorted Danish, Muffins and Bagels

Served with butter, cream cheese, & preserves

Sunrise Buffet Breakfast

\$29/person

Fluffy Scrambled Eggs

Bacon and Sausage

Gourmet French Toast

Served with Maple Syrup

Potatoes O'Brien

Home fried potatoes with onions, red and green bell peppers

Bakery Stand

Featuring assorted Danish, Muffins and Croissants

Brunch

Good Morning Brunch

\$39/person

Fluffy Scrambled Style Eggs

Bacon and Sausage

Sliced, Seasonal Fresh Fruit

Gourmet French Toast

Served with Maple Syrup

Potatoes O'Brien

Home fried potatoes with onions, red and green bell peppers

Mixed California Greens Salad

Displayed with assorted toppings, Ranch and Balsamic dressings

Penne ala Vodka

Chicken Francaise or Parmesan

-Egg battered chicken in a white wine, lemon butter sauce

-Breaded chicken breast topped with fresh mozzarella cheese in a homemade marinara sauce

Brunch

Champagne Brunch

\$45/person

Refreshing Parfait Station

A create-your-own display featuring Vanilla Greek Yogurt, accompanied with assorted fresh seasonal fruits, granola, honey & sliced almonds

Quiche Lorraine

Baked egg tart with bacon, spinach and Swiss cheese

Croissants, assorted Danish and Muffins

Served with butter, cream cheese and preserves

Fresh California Greens Salad

Displayed with assorted dressings and fresh toppings on the side

Assorted Wraps

Tuna salad, chipotle turkey and grilled veggie wraps on fresh honey wheat cut in half

Tossed Penne Pasta Primavera

Penne pasta tossed in fresh tomato, basil and oil

Chicken Francaise

Egg battered chicken in a white wine, lemon butter sauce

Includes a glass of Champagne or Mimosa at each place setting

Breakfast & Bunch Enhancements

Bright & Bubbly Mimosa Bar \$8/person
Champagne displayed with refreshing juices & seasonal fruit

Bloody Mary Bar \$10/person
Build your own Bloody Mary

Sangria Bar \$8/person
Red and white sangria display with seasonal fresh fruit

All beverage stations are replenished for 2 hours

Seasonal Sliced Fruit Display \$5/person

Chef-attended Omelette Station \$10/person
Chef-prepared omelets with your choice of traditional eggs or egg whites, accompanied with assorted toppings of Ham, Peppers, onions, mushrooms, broccoli, tomatoes and cheese

Eggs Benedict Station \$8/person
Poached Egg on an English Muffin, topped with Canadian Bacon and a Homemade Hollandaise Sauce

Chicken and Waffles Station \$6/person
Breaded Chicken paired with a Belgian Waffle, topped with Powdered Sugar and warm Maple Syrup

Chef-attended Carving Station \$9/person
Smoked turkey breast or Virginia baked ham
Prime Rib \$15/person

Lunch

available from 11 am - 4 pm

Blue Heron Buffet Lunch

\$30/person

Salad (select one)

Classic Caesar Salad

Mixed California Greens with assorted toppings, Ranch and Balsamic dressings

Chicken Caprese or Herb Crusted Salmon

-Chicken breast with Buffalo Mozzarella, Tomato, Basil and Balsamic Drizzle

-Herb Crusted Atlantic Salmon in a Burre Blanc Sauce

Sliced Prime Rib or Roast Pork

-Angus grade beef served with au jus and a horseradish cream sauce

-Italian Roast Pork with Pan Gravy

Penne with your choice of Sauce

-Vodka Sauce

-Chef's Homemade Marinara Sauce

-Alfredo

-Pesto with Pine Nuts

-Garlic and Olive Oil with fresh seasonal vegetables

Accompaniments

Roasted red bliss potatoes and grilled seasonal vegetables

Lunch

Blue Heron Plated Lunch

\$39/person

Salad (select one)

Classic Caesar Salad served in a Blue Corn Tortilla Shell

Mixed California Greens with assorted toppings, served with Ranch & Balsamic dressings on the side

Entrees (select two)

Chicken Florentine

Boneless chicken breast sauteed with fresh spinach and shallots, paired with a garlic cream sauce

Chicken & Spinach Penne

Seared fresh chicken tenderloin sautéed with spinach, garlic, basil, & diced tomato in a vodka tomato cream sauce tossed with penne pasta

Top Sirloin Steak

Garlic herb seasoned & pan seared sirloin topped with balsamic grilled onions

Salmon Scampi

Open flame grilled salmon filet topped with sauteed shaved garlic, diced tomato, basil & baby shrimp in a garlic white wine sauce

Homemade Crab Cake (1)

Pan seared petite jumbo lump crab cake in a fire roasted red pepper coulis

Herb Encrusted Tilapia

Fresh Tilapia filet encrusted in herbed Panko presented in a sun-dried tomato and mango vinaigrette

Grilled Vegetable Platter

Marinated & grilled eggplant, squash, zucchini, mushrooms, red onions & tomatoes

Dessert (select one)

Bread Pudding, Chocolate Mousse, New York Style Cheesecake, Rice Pudding

Entrees served with chef's choice of accompanying starch & vegetable

All entrée totals given in advance

Dinner

available from 4 pm

Sports Banquet Buffet

\$30/person

(Available for Schools & Recreational Events only, Monday through Thursday)

Salad Display

House Salad with assorted toppings, served with Ranch & Balsamic dressings

Entrees (select three)

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese and Marinara Sauce

Penne with Marinara or Vodka Sauce

Homemade Meatballs in Marinara

Sliced Roast Pork with gravy or Roast Beef au jus

Homemade Baked Macaroni & Cheese

Plain or Buffalo Chicken

Chicken Tenders and Tator Tots

Dessert

Assorted Cookies and Brownies

Dinner

Italian Buffet

\$36/person

Classic Caesar Salad Display

Chicken Parmesan or Chicken Scampi

Chicken Breast topped with Mozzarella Cheese and Marinara Sauce

Chicken Breast in a garlic, white wine sauce

Penne Pasta

Served in a Housemade Marinara, Vodka Blush or Alfredo Sauce

Homemade Meatballs in Marinara

Sliced Roast Pork with gravy

Entrees served with chef's choice of starch & vegetable

Chef's Dessert Display

Cannoli's, Tiramisu, and Cream Puffs

The Pines Buffet Dinner

\$47/person

Soup (select one)

Cream of Crab, Vegetable, Chicken Noodle, Soup du Jour

Salad (select one)

Classic Caesar Salad

Mixed California greens salad with assorted toppings and dressings

Carved Prime Rib or Honey Roasted Turkey

Stuffed Flounder or Tilapia

Baked flounder or tilapia, stuffed with spinach and roasted red peppers in a lemon butter, garlic white wine sauce

Grilled Rosemary Chicken with a light demi sauce or

Chicken Cordon Bleu with a Supreme Sauce

Chicken breast with Swiss cheese and thinly sliced Virginia baked ham, rolled and coated with Panko bread crumbs served with a Dijon cream sauce

Chef's Homemade Baked Macaroni & Cheese

Accompanied with Chef's choice of starch and vegetable

Display of seasonal Desserts

Dinner

Blue Heron Plated Dinner

\$50/person

Salad (select one)

Classic Caesar Salad in a Blue Corn Tortilla Shell

Mixed California greens salad with English Cucumber, carrot, and dressing of your choice

Entree's (select two)

Oven Roasted Atlantic Salmon

Salmon filet oven roasted to perfection topped with a lemon Herb butter sauce

Shrimp Scampi

Shrimp sautéed in a garlic white wine sauce over risotto & garnished with a parmesan crostini

Chicken and Crab Francaise

Boneless chicken breast dipped in egg batter, finished in a lemon wine sauce with lump crab meat

Chicken Sorrento

Chicken breast topped with marinated imported provolone cheese, finished in a rouge of onions, tomato, garlic and basil in a light marsala sauce

French Cut Pork Chop

With sage stuffing in a wild mushroom demi

Roasted Sirloin

Peppercorn seared sirloin mirrored with a port wine reduction and garnished with gorgonzola cheese, spinach and fire roasted peppers

**Upgrade to Angus Beef Filet for \$2 per person*

Grilled Vegetable Platter

Marinated & grilled eggplant, yellow squash, zucchini, mushrooms, red onions and tomatoes

Dessert (select one)

Bread Pudding, Chocolate Mousse, New York Style Cheesecake, Rice Pudding, Tiramisu

Entrees served with chef's choice of starch & vegetable

All entrée totals given in advance

Lunch & Dinner Enhancements

One hour of passed Hor's D'oeuvres (select six)	\$12/person
<i>Beef Empanadas, Chicken Empanadas, Caribbean Bruschetta, Franks en Blanket, Chicken Skewers, Beef Skewers, Boom Boom Shrimp, Cocktail Shrimp, Vegetable Spring Rolls, Spinach & Feta Phyllo Wraps</i>	
Crudite Display	\$9/person
<i>An assortment of cheeses, fresh fruits and vegetables, dips and crackers</i> <i>*add Italian Meats, Cheeses and Marinated Vegetables for \$5 per guest</i>	
Grilled Cheese and Tomato Soup Shooters	\$8/person
Assorted Flatbread Display	\$9/person
<i>An assortment of Margarita, tomato & mozzarella, and Pepperoni</i>	
Chef-Attended Ice Cream Sundae Bar	\$5/person
<i>Chocolate & Vanilla Ice Creams accompanied with assorted toppings and sauces</i>	

Chef Attended Carving Stations

Smoked Turkey Breast or Virginia Baked Ham	\$9/person
Caribbean Jerk Flank Steak or Herb encrusted Pork Loin	\$12/person
Prime Rib	\$15/person
Salmon Wellington	\$16/person
<i>Fresh Atlantic Salmon topped with spinach and roasted red peppers baked in a puff pastry; served with a cucumber dill dressing</i>	
Pepper Encrusted Beef Tenderloin	\$20/person

Lunch & Dinner Enhancements

Action Stations

Crab Cake Station

\$15/person

Shore style crab cakes pan seared to order and served with a caper remoulade and red pepper coulis

Hot Pasta Station

\$10/person

A variety of pasta to compliment your menu. Pasta tossed with your choice of sauces with assorted vegetables, garlic, parmesan cheese, olive oil, pesto, diced chicken & sliced Italian sausage. Accompanied with a variety of fresh Artisan breads and butter

Gourmet Macaroni and Cheese Station

\$7/person

Chef's homemade Mac and Cheese recipe featuring traditional, shrimp and buffalo chicken Mac and Cheese. Accompanied with Bacon, Broccoli, Tomato, Jack Cheese.

Gourmet Grilled Cheese Station

\$10/person

Grilled cheese sandwiches made to order with your choice of bread: French baguette, marble rye, or whole wheat; your choice of cheese: mozzarella, provolone, sharp cheddar or smoked gouda; and your choice of extras: tomatoes, red onion, bacon, jalapenos, basil or roasted red peppers

Slider Station

\$9/person

A fun Slider station featuring classic Cheeseburger, Pulled Pork, and Crispy Buffalo Chicken

Beverage Menu

Full Premium Open Bar

(Includes Bottled Beer, House Liquor, Variety of House Wine, Mixed & Soft Drinks)

Four hour package: \$29 per person

Three hour package: \$25 per person

Limited Open Bar

(Domestic Bottled Beer & Variety of House Wine only)

Four hour package: \$24 per person

Three hour package: \$20 per person

Cash or Consumption Bar

(Full bar offered, payment due at conclusion of event)

\$100 Bartender fee

Sangria Bar

Our special recipe of red and white sangrias refreshingly mixed with seasonal fruits, juice, liquors, spices and herbs

** Available for 2 hours*

\$8/person

Blue Heron Pines Golf Club

Memorial Luncheon Menus



Lily Buffet Menu \$30 per person

Mixed Greens Salad
Assorted Toppings and Dressings on the Side
Dijon Chicken
*Baked Chicken Breast with a Creamy Honey
Whole Grain Mustard Sauce*
Herb Roasted Salmon
Served with a Garlic Scampi Sauce
Stuffed Shells in Marinara
Mixed Grilled Vegetables
Yukon Gold Mashed Potatoes

Rose Buffet Menu \$36 per person

Creamy Crab Bisque or Chicken & Vegetable Soup
Mixed Greens Salad
Assorted Toppings and Dressings on the Side
Chicken Brushetta
*Grilled Chicken Breast with Diced Tomato, Mozzarella,
Basil and a Balsamic Glaze*
Shrimp Scampi
Served over Penne Pasta in a Garlic Scampi Sauce
Sliced Prime Rib au Jus
Mixed Grilled Vegetables
Roasted Red Bliss Potatoes

All Menus Include-

A non-alcoholic Beverage Station featuring
Coffee, Hot Tea, Lemonade and Iced Tea

Fresh Baked Rolls with Butter
Chef's Assorted Seasonal Dessert Display

House Linens
Votive Candles

Menus are subject to 23% Service charge and 6.625% New Jersey State Sales Tax
Blue Heron Pines includes a waived Room Rental fee for our clients during this difficult time

Blue Heron Pines Golf Club

Memorial Luncheon

Beverage Menus



Premium Open Bar

Four hour package:
\$29 per person
Three hour package:
\$25 per person

Top Shelf
Liquor Upgrade
\$10 per person

Beer and Wine Bar

Four hour package:
\$24 per person
Three hour package:
\$20 per person

Consumption Bar

Cash Bar

Non-alcoholic Beverages

Bottled Beer: Coors Light, Corona, Michelob Ultra, Miller Lite, Sam Adams Boston Lager & Yuengling

Liquor: Tito's, Captain Morgan, Jack Daniels, Tanqueray Gin, Corazon Tequila, Jim Beam, Johnnie Walker Red, Jameson Irish Whiskey, Rum Haven Coconut Rum, Seagram's 7 & VO, Western Son Flavored Vodka (Blueberry, Orange, Vanilla), Peach Schnapps, Mr. Black Coffee Liqueur, Apple Pucker

Wine: Champagne, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Grey Goose Vodka, Bombay Sapphire Gin, Casamigos Tequila, Johnnie Walker Black, Crown Royal, Bulleit Bourbon

Bottled Beer: Coors Light, Corona, Michelob Ultra, Miller Lite, Sam Adams Boston Lager & Yuengling

Wine: Champagne, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Paid at the conclusion of the event
Subject to \$100 bartender fee

Guests to pay for their own drinks,
Cash and card, Apple Pay are accepted
Subject to \$100 bartender fee

Soda, Iced Tea, Lemonade are included with
each bar service

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